

Nyam and Go JAMAICAN GINGER BEER RECIPE



INGREDIENTS

- 1lb Jamaican ginger
- 4 limes
- 10 cups water
- Sugar to sweeten
- 2 cups carbonated water (optional)**

HOW TO PREPARE

- I. Wash and clean the ginger thoroughly removing all the dirt then chop into small pieces.
- II. Puree in a blender with 2 cups of water
- III. Pour the mixture in a large container and add the limejuice, and 8 cups of boiled water (6 cups if you intend to use carbonated water) then leave it to steep for 2-4 hours. For best result, steep overnight like I did.
- II. strain using a fine strainer
- III. If you are using carbonated water, add it at this point along with the rum if you decide to use some.



IV. Sweeten to your taste with sugar

Source: <https://jamaicanfoodsandrecipes.com/the-best-jamaican-ginger-beer-recipe/>